

• **HOT DRINKS** •

Espresso	2.20
Dbl. Espresso	3.00
Espresso Macchiato	2.50
Cortado	2.50
Coffee / Americano	2.20
Cappuccino	2.70
Caffe Latte	2.90
Flat White	3.50
Latte Macchiato	3.30
Fresh Mint Tea	2.80
Fresh Ginger Tea	2.80
Chai Latte	3.50
Matcha Latte	3.50
Hot Chocolate	3.00
Ice Coffee	3.50
Soy Milk	0.50
Oatmilk	0.50
Extra Shot	0.80
Empire Island Tea	2.30

Flavours:

- White Monkey Green Tea
- Sakura Cherry Green Tea
- Earl Grey & Lavender Black Tea
- English Leaf Blend Black Tea
- Jun Chiyabari Black Tea
- Elderberry & Rhubarb Rooibos Tea
- Peppermint & Lemongrass Herbal Tea

• **CAKES AND SWEETS** •

• SWEET STREET DESSERTS •

Triple Chocolate Brownie	3.00
Toffee Crunch Blondie	3.00
Rockslide Brownie	4.00
Peanut Butter Stack	2.75
New York Cheesecake	4.00
Chocolate Loving Spoon Cake	4.50
Four High Carrot Cake	4.50

• **OTHER SWEETS** •

King Kong Bananabread	2.50
Pastel de Nata	2.50
Ben & Jerry's Ice	3.50

Flavours:

- Chunky Monkey
- Cookie Dough
- Strawberry Cheesecake
- Caramel Chew Chew
- Chocolate Fudge Brownie

• OUR FOOD •

Rotterdam is a foodie paradise and a visit to this modern city is not complete without immersing yourself into its culinary side. With plenty of food concepts to choose from, guests can easily find a restaurant for every taste and budget. Here, at King Kong, we are cooking for our guests and locals. Our food is homemade, fresh and full of flavour. It is meant to awaken your taste buds and charge your body with positive energy. As more and more people are becoming aware of what they eat and how this affects their life, the demand for organic and nutritious food is growing. We are deliberately responding to this trend by choosing more natural ingredients where possible. But surely, from time to time we all have a craving that is hard to resist, and for that occasion we have some sinfully delicious cakes, that can be romantically shared. In our bar we also serve 22 different kind of beers and some very good wines to make your culinary experience complete.

• BREAKFAST •

8:00 - 11:00

Breakfast Buffet **7.50 / 9.00***
Various types of bread, cracker, croissant, butter, jam, homemade peanut butter, Nutella, homemade granola, milk, yoghurt, ham, cheese, chicken, eggs, fresh fruit, tea, coffee, fresh orange juice and mint water

8:00 - 13:00

Homemade Crunchy Granola **5.50**
With nuts, dried fruit, fresh fruit and fruit-compote. Served with natural yoghurt

King Kong Oatmeal Porridge **5.50**
With banana, cinnamon, hazelnut and maple syrup

King Kong Breakfast Sandwich **6.00**
With homemade peanut butter, banana, chocolate sprinkles, peanutcrunch

Scrambled Eggs **6.00**
Served with the bread from local Jordy's bakery (white or brown)
Add ham, cheese or bacon (€1 extra per garnish)

Boiled Egg with Toast **3.50**
Soft boiled egg with toast and butter
Add ham, cheese or bacon (€1 extra per garnish)

8:00 - 17:00

Fried Eggs **6.00**
3 eggs served on bread from local Jordy's bakery (white or brown)
Add ham, cheese or bacon (€1 extra per garnish)

American style Pancakes **6.00**
With blueberries, fruitcompote, icing sugar and maple syrup

*Breakfast buffet supplement applies if you are not staying at the hostel

• **LUNCH** •

11:00 – 17:00

• **GRILLED SANDWICHES*** •

Toasti Cheese **4.50**

Toasti Cheese & Serrano Ham **5.00**

Toasti Cheese & Spicy Ground Beef **6.00**

Toasti Smoked Chicken **8.00**

Smoked chickenbreast, vintage cheddar, sweet peppers, chili-mayo and avocado

Homemade ketchup **0.50**

• **TOASTED BREADS*** •

Wild Tomatoes **7.50**

With tamato-mix, tarragon feta-cream, mesclun, walnut and raddich sprouts

Crunchy Mint Falafel **7.50**

With falafel, hummus, mesclun, pickled carrot and cabbage, pomegranate and creme fraiche

• **OUR CHANGING SPECIALS** •

Soup **5.00**

Seasonal soup served with bread on the side. Ask us! Or check the chalkboard

Salad **8.00**

Seasonal salad served with bread on the side. Ask us! Or check the chalkboard

*Our grilled sandwiches and toasted breads are made with bread from local bakery: Jordy's Bakery. Let us know if you have any food allergies.

• **TORTILLAS** •

13:00 – 17:00

Homemade King Kong-style flour tortilla filled with a unique combination of fresh ingredients and flavourful sauce

Shrimp **10.50**

Wrap filled with fried shrimps, black beans, red onion, paprika, avocado, limejuice, coriander, garlic and creme fraiche.

Beef **9.50**

Wrap filled with fried ground beef, black beans, red onion, jalepeno-salsa, avocado, limejuice, coriander, garlic and creme fraiche.

Chicken **9.50**

Wrap filled with fried chicken, black beans, red onion, mango chutney, sweet pepper, avocado, limejuice, coriander, garlic and creme fraiche.

Veggie **9.00**

Wrap filled with fried pumpkin, walnut, black beans, red onion, paprika, avocado, limejuice, coriander, garlic, honey and creme fraiche.

• **SIDE DISHES** •

Sweet Potato Wedges **3.00**

With spicemix and homemade chili-mayo

Quesadillas **3.50**

Two grilled corn tortillas with melted cheese and black beans. served with jalepeno-salsa.

Chips & Dip **3.00**

Tortilla chips served with fresh guacamole-dip

• SOFT DRINKS •

Sourcy Blue or Red	2.60
Pepsi or Pepsi Max	2.60
Lipton Ice Tea	2.60
Chocomel	2.60
Sisi	2.60
7up	2.60
Royal Club Bitter Lemon	2.60
Royal Club Ginger Ale	2.60
Royal Club Cassis	2.60
Royal Club Tonic	2.60
Wostok Ginger/Tarragon	3.50
Wostok Pine Needle	3.50
Club Mate	3.50

• JUICES & LEMONADES •

Orange Juice	3.00
Carrot-Apple-Ginger Juice	3.50
Beetroot-Red Fruit-Orange Juice	3.50
Juice of the Week	3.50
Organic Apple or Pear Juice	3.00
King Kong Banana Juice	2.60
Tomato Juice	2.60
Pinky Rose Lemonade	3.50
• Spiced Lemon & Rose	
• Floral Ginger & Orange	
• Straight Lemon	

• DRAFT BEERS •

Heineken 5%	2.60 / 2.80
Affligem Blond 6.8%	3.90
Brand Zwaar Blond 8.5%	3.90
Brand Weizen 5.1%	3.90

• BOTTLED BEERS & DRINKS •

Budvar Pilsner 5%	3.30
Budvar 0.5%	3.00
Floreffe Dubbel 6.5%	3.30
Floreffe Trippel 8%	5.00
Floreffe Melior 8%	5.00
St. Christoffel Weissen IPA 6.5%	5.50
St. Christoffel Blond 5.4%	5.00
St. Christoffel Nobel X 8.7%	5.70
Wieckse Rosé 4%	3.50
Jillz 5%	3.50

• BOTTLED BEERS & DRINKS •

Kees Farmhouse IPA 6.5%	6.50
Kees East India Porter 6.5%	6.50
Kees Pale Ale Citra 4.6%	6.50
Anchor Steam Beer 4.8%	6.00
Anchor IPA 6.5%	6.50
Anchor Porter 5.6%	6.00
Lefebvre Barbar Blond 9%	4.80
La Chouffe 8%	4.10
Duvel 8.5%	4.10
Corona 4.5%	4.50

• **WINES** •

These wines will make you awesome!

• **SPARKLING WINES** •

Prosecco di Valdobbiadene 25.00

(Glera grape, Veneto, Italy)

Delicate sparkling wine with fine bubbles. A touch of apple and peach, but essentially very neutral and almost pale white, this Prosecco will delight your palate.

Cava Castell de Soterra Brut Nature 29.00

(Xarello, Perelada, Macabeo, Penedes, Spain)

Subtle Cava with no added sugars yet very soft on the palate due to the low level of acidity. An excellent Cava.

Reis 'Riesling Sekt extra- brut' 32.50

(Riesling grape from Germany, Mosel)

A fresh dry Sekt from the Mosel valley. Made following the Lutte Raisonnée method which resembles organic farming.

• **ROSE WINES** •

Domaine Antugnac 'Pilotis' 3.50* / 17.50

(Cinsault, Merlot, Pays d'Oc, France)

Fresh fruit with hints of chocolate on the nose, dry yet soft on the palate, smooth finish.

*We've chosen Domain Antugnac 'Pilotis' line of white, rosé and red for our house wines, therefore you can order them per glass.

• **WHITE WINES** •

Domaine Antugnac 'Pilotis' 3.50* / 17.50

(Mauzac, Chardonnay, Pays d'Oc, France)
this white wine gives a unique freshness and aroma. It is very pleasant and easy drinkable wine that goes with many dishes or on its own.

Monticino Rosso 'P' 27.00

(Pignoletto, Collo D'Imola, Italy)

The bouquet is delicate, almost feminine, with a cascade of fragrant flowers. The taste has a pleasant fullness and a balanced acidity. A slight bitter to confirm the link with purity of the grape variety. It invites to drink.

Domaine Uby Collection Nr.3

3.50*/12.50/17.50

(Colombard, Ugni Blanc, Côtes de Gascogne, France)

Aroma: Grapefruit, lemon, and tropical fruit. Flavour: A rich and powerful body enhancing its aromas; crisp with a long finish. A lovely aperitif that can be enjoyed at any occasion.

H. Reis, Mosel Riesling Spätlese trocken 21.50

(Riesling, Mosel, Germany)

Riesling from the Mosel valley. A lovely aperitif due to a soft sweetness, with notes of a plum on the nose, and slightly tingling finish.

Domaine Michaud 21.50

(Sauvignon, Loire, France)

Classic Sauvignon from the Loire region. Fresh, refined and very clear.

Ludwig Neumayer 30.00

(Grüner Veltliner, Traisental, Austria)

High quality Grüner Veltliner, made of fruit. Tones of pineapple and honey melon. No oak

• RED WINES •

Domaine Antugnac 'Pilotis' 3.50* / 17.50

(Merlot, Cabernet, France. Pays d'Oc, France)

Jammy fruit on the nose, soft and fresh, almost juicy on the palate, beautiful finish.

Donjon Sur la Terrasse 16.50

(Merlot, Carignan. Languedoc, France)

Hints of rose and red fruit on the nose, smooth on the palate with a round finish.

Monticino Rosso 'S' 21.50

(Sangiovese. Emilia-Romagna, Italy)

Seductive aroma of cherry and black currant with hints of flowers and spices expresses the character of this noble grape by making it almost irresistible.

Bodegas Pagos de Araiz 23.50

(Tempranillo, Cabernet Sauvignon, Navarra, Spain)

Typical Spanish style: spice, wood, vanilla, soft wine, but certainly with delightful freshness!

L'Autre Chateau de Donjon 29.00

(Grenache, Syrah, Merlot. France)

This is an interesting deep, aromatic red with wild blackberry fruit, sweet spice and a long finish which makes this a wine to investigate.

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